

# Spicy Cranberry Whole Wheat Muffins

**Makes:** 84 servings

84 Servings

Ingredients	Weight	Measure
All-purpose flour	5 lb 10 oz	1 gal + 1 1/2 qt (22 cups)
Whole wheat flour	2 lb	1 3/4 qt (6 3/4 cups)
Sugar	3 lb 8 oz	2 qt (7 3/4 cups)
Orange peel, dried	2 oz	2/3 cup
Ginger, ground	3/4 oz	1/4 cup
Baking soda	1 oz	2 Tbsp + 1 1/2 tsp
Salt	1 oz	2 Tbsp + 2 tsp
Milk, whole	102 oz (6 lb 6 oz)	3 qt (12 cups)
Butter, melted	2 lb	1 qt (4 cups)
Eggs	1 lb 2 oz	1/2 qt (2 cups)
Cranberries, fresh or frozen (thawed), drained and sliced	3 lb 2 oz	2 1/2 qt (9 1/2 cups)

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>350</b>	
Total Fat	11 g	
Protein	7 g	
Carbohydrates	58 g	
Dietary Fiber	3 g	
Saturated Fat	6 g	
Sodium	340 mg	

cups)

## Directions

1. Place flours, sugar, orange peel, ginger, baking soda, and salt in mixer bowl.
2. Mix with paddle on low speed until well blended.
3. Blend milk, butter and eggs in separate bowl.
4. Pour into flour mixture.
5. Mix with paddle on low speed 30 to 60 seconds until just blended. Do not overmix.
6. Stir cranberries into batter until blended.
7. Portion with #8 scoop into prepared jumbo muffin cups.
8. Sprinkle tops with sugar.
9. Bake at 350 degrees F for 15 to 20 minutes.